Safr

19205 - Port Salut Wheel

Port Salut® (pronounced “POOR sah-LEW”) cheese is a traditional monastery cheese originally created in 1816 by Trappist monks at the Abbaye du Port du Salut in the Loire Valley. It was the first French cheese produced from pasteurized milk and features a velvety smooth, creamy texture. This slightly acidic semi-soft cow's milk cheese is most recognized by its edible, bright ora...



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
7000295	93073780884696	1/5 LB

Brand	Brand Owner	GPC Description
Safr	Saputo Cheese USA Inc	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.6 LBR	5 LBR	Yes	France	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9 INH	9 INH	3 INH	0.14 FTQ	20x19	118 Days	35 FAH / 37.5 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

80 Servings per container

Serving Size **28 grams**

Amount Per Serving

Calories **90**

	% Daily Value*
Total Fat 7 g	**9%**
Saturated Fat 5 g	**25%**
Trans Fat 0 g	
Cholesterol 20 mg	**7%**
Sodium 190 mg	**8%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 170 mg	15%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Refrigerate ------

ALLERGENS

__C__ = 'Contains' ; __MC__ = 'May Contain' ; __N__ = 'Free From' ; __UN__ = 'Undeclared' ; __INII__ = 'Intentionally nor Inherently Included'; __50__ = 'Derived from Ingredients' ; __60__ = 'Not Derived From Ingredients' ; __NI__ = 'No Info'

- Milk - C
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Pasteurized Cultured Milk, Milk Protein Concentrate, Salt, Enzymes. In the Rind: Natamycin (Preservative), Annatto Extract (Color).

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PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

Open it and enjoy

MORE INFORMATION